**Fried Rice**

**Ingredients**

* 3 Tablespoons oil
* 4 cups cooked rice, cold
* 1 teaspoon salt
* ½ teaspoon black pepper
* ½ a green, red, or yellow pepper, chopped
* ½ cup mushrooms, sliced
* ¼ cup water chestnuts, sliced
* ½ cup bean sprouts
* ¼ cup scallions, chopped
* 3 eggs, beaten
* ½ cup parsley, chopped

**Procedure**

1. Cook rice according to instructions on package. Allow to cool.
2. Heat the oil in a wok or skillet over high heat.
3. Add rice and fry until hot, stirring constantly.
4. Stir in salt and pepper.
5. Add the green pepper, mushrooms, water chestnuts, bean sprouts, and scallions, stirring often.
6. Push the mixture to the sides of the wok or skillet, making an empty space in the center of the rice mixture.
7. Pour beaten eggs into the empty space.
8. Let the eggs cook halfway through.
9. Blend the eggs with the rest of the rice mixture.
10. Heat until the eggs are fully cooked.
11. Remove the pan from heat.
12. Sprinkle the chopped parsley over each serving.

Serves 4 to 6.